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ISSUANCES

of the

Meat and Poultry Inspection Program

February 1977



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77-2, Meat and Poultry
Inspection Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

Meat and Poultry Inspection Manual

February 1977

CHANGE: 77-2

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
79 and 80	79, 80, and 80a	77-2
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Pen-and-Ink Changes

Page 247, section 22.34 (b), line 11, insert "-" before 20°C.

Bulletins Deleted

Changes on pages 79-80a cancel MPI Bulletin 76-183.

Changes on pages 229-230a cancel MPI Bulletin 76-189.

Changes on pages 238-242 cancel MPI Bulletins 76-26 and 76-140.

Changes on pages 252c-254 cancel MPI Bulletin 76-190.

MPI Bulletin 75-30, Mechanically Deboned Poultry and Poultry Meat is cancelled.

February 18, 1977

(d) Record

Each inspector shall have the "trim helper" record on MP Form 514 condemned carcasses in the appropriate blocks and all carcasses retained for veterinary examination under the word "retained" entered in the remarks space.

- * (1) Plant rejects. Unopened carcasses rejected by management before inspection shall be condemned and recorded on MP Form 514 under "other." The statement "Rejected by Plant Management" shall be entered under remarks. Plants desiring an official disposition of these carcasses must provide assistants for handling them and adequately lighted rack(s) in a place approved by the inspector in charge.
- * The inspector in charge or his designee will examine and dispose of such carcasses according to regulations. He will record condemned carcasses on an MP Form 514, maintained for this purpose only. Carcasses not condemned will be returned to the line by plant employee(s) for evisceration and inspection.
- * Above operations will be conducted in an orderly and sanitary manner.

(2) Unlisted conditions. Carcasses condemned for unlisted abnormalities or diseases shall be recorded on MP Form 513, 514, and 514-1, under "remarks" or "other" with condemnation reason.

(e) Retained Product

When product is retained for further inspection, identity and wholesomeness should be preserved. Identity can be maintained by keeping product under Government lock or seal, and/or by using retained tags. Product wholesomeness can be maintained by preventing contamination, dehydration, and decomposition with plastic bags, slush ice, or other (refrigeration or freezing) means. If necessary, samples of retained product may be sent to the laboratory (see Part 23).

(f) Systemic Condition

When a systemic condition is evident, carcass and viscera must be condemned.

(g) Liver Condemnation

Livers with the following diseases or abnormalities must be condemned:

1. Fatty degeneration--characterized by well defined light spots. Livers with a uniform yellow color, due to excessive fat deposits (fatty infiltration), are considered wholesome. They are commonly found in fat birds, especially fowl, and occasionally fryers.
2. Extensive petechiae or hemorrhages. The typical "paint brush" appearance is considered insignificant.
3. Inflammation, abscess, necrosis.
4. Cirrhosis, tumor, cyst. Livers with one large cyst or several small cysts shall be condemned.
5. Discoloration--caused by gall bladder or bile duct disorders, post-mortem changes, etc.
6. Specific disease (entero-hepatitis).
7. Contamination--from intestinal contents or noxious materials.

(h) Kidney Condemnation

Kidneys shall be removed from carcasses showing:

1. Renal or splenic pathology.
2. Hepatic lesions causing liver condemnation.
3. Conditions requiring condemnations of all viscera.
4. Airsacculitis--when carcass or its posterior part is salvaged.

(i) Contamination

Carcass and/or part disposition shall be according to regulations (P-381.91). Fecal, ingesta, or bile contamination must be promptly removed by washing and/or trimming. Contamination of carcass cut surfaces and internal parts must be removed by trimming.

(1) **Salvage operation.** Contaminated product may be salvaged, provided (1) adequate facilities and personnel are available, and (2) procedures, approved by area supervisor, are always done sanitarilly.

(i) Facilities.

1. **Salvage station.** It should be in the eviscerating area and have adequate space for a sanitary and effective operation.

2. **Retain rack.** Each station shall have adequate retain racks in rows and high enough to prevent cross contamination of suspended carcasses.

3. **Trough or table.** A trough or table section with a steep, sloping top, drained into a gutter or other drainage facility, is necessary. A stainless steel grill for dropped hand tools is desirable over the table or trough.

4. **Singer.**

5. **Containers.** Vats, tanks, or other suitable containers for chilling product. Knife rack or stand.

6. **Spray nozzle** with proper fittings to clean carcasses.

7. **Gooseneck** or other acceptable facility for washing hands and tools.

8. A minimum of 50-foot candles of light.

(ii) Procedure.

1. After viscera removal, the trimmer may hang contaminated carcasses (by the neck) on designated area of retained rack. Number of carcasses hung depends upon facilities, production rate, and employee's capability.

2. Carcasses are then transferred from retain rack to salvage station, where they are suspended with anterior end up to prevent contamination during washing and trimming.

3. External carcass surfaces will be thoroughly washed before cutting.

4. Salvage must be done (a) by properly trimming contaminated tissues, (b) without cutting into body cavity and opening cut edges, and (c) without

product pileup or other insanitary procedure.

5. Salvaged parts must be chilled immediately (with crushed ice in continuously drained containers).

(iii) Inspector's responsibility.

The inspector in charge must assure that all requirements are met and only wholesome product is saved for food purpose. A plant failing to comply with this section will discontinue salvage operations.

(2) **Overscald.** It should not be confused with hard scald. In overscald the skin slips from the meat, and the intestine may appear cooked.

Carcasses or parts partially cooked by singer or other causes shall be condemned and recorded as overscald.

(j) **Bruises; Tears**

Trimming bruises, hemorrhages, or tears requires judgment based upon extent, nature, and practicability of trimming to meet ready-to-cook requirements. The following guides apply to ready-to-cook product only, and not to grading standards:

1. Entire carcass shall be condemned when a bruise or hemorrhage is associated with systemic disturbance.

2. When a condition is localized, the carcass may be passed for food after removal and condemnation of affected part(s).

3. Areas, showing blood clumps or clots in superficial tissues--between skin layers or superficial muscles (wing vein rupture), loose subcutaneous tissue, along blood vessels, etc.--may be slit and clots completely washed out before the part is passed for food. When blood clumps extend into muscles, affected part(s) shall be removed and condemned.

4. Areas with slight reddening shall be handled according to section 381.89 of the regulations.

(1) **Breast** blister. Although inflammatory tissue adheres tightly to keel bone, affected tissues must be removed.

Removal of breast blisters or other abnormalities before inspection is not permitted since it may affect carcass disposition.

Carcass chilling is not allowed before blister removal, except when carcasses are retained several hours for reinspection, or when blister-affected carcasses belong to lots of

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TENDERIZING (MEAT)

Subpart 18-C

(Regs: M-318)

18.16 PROTEOLYTIC ENZYMES

When approved proteolytic enzymes--papain, bromelin, or ficin--are used to tenderize meat cuts, their application must result in tenderization and not adulteration of product.

(a) Equipment; Personnel

Plants tenderizing meats (by injecting or dipping) shall provide adequate equipment and designate competent personnel to test product and record findings.

During testing, water bath equipment must be maintained under a plant security program acceptable to the circuit supervisor.

(b) Temperature

Water bath temperature depends on the enzyme or predominant enzyme used and can be determined by a minimum-maximum indicator thermometer.

Required temperatures for best tenderizing results are:

- 98° F. -- Ficin
- 140° F. -- Bromelin
- 153° F. -- Papain

Slight temperature deviations will not affect the test. However, such deviations should be within $\pm 5^{\circ}$ F. of the required temperature during the test.

(c) Testing*** (1) Tenderization.**

* (i) Plant. A designated plant employee will:

a. Perform at least one test weekly and additional tests when a new type of enzyme is used or when

the enzyme content of a solution is changed.

1. Select one 4-ounce sample each of enzyme treated and untreated diaphragm or other muscle tissue, put each sample in a separate waterproof plastic bag, and place the bags into a water bath.

2. After 4 hours, remove the samples from the water bath and determine the extent of proteolysis--parting of muscle fibers (loosening and/or softening of intermuscular connective tissue).

When treated samples exhibit moderate to extensive proteolysis and untreated samples remain firm, allow operations to continue.

When test samples exhibit improper results, correct or discontinue the operation, segregate questionable product, and immediately inform the inspector.

(ii) Inspector. He will:

1. Periodically monitor tests and review test records maintained by the plant.

2. Request the plant to make additional tests if records or observations indicate the plant may not be meeting their responsibilities or whenever findings could assist in the disposition of questionable product.

3. Determine whether plant disposition of segregated product is adequate.

4. Submit samples of treated and untreated product and of the tenderizer to an MPI laboratory only when laboratory findings are needed to assist in the disposition of questionable product, or when requested by FO.

(2) Moisture Pickup.

(i) Plant. A designated employee will:

1. Perform and record at least one test daily during each production shift and additional tests when the process is introduced or changed. A test includes three groups of product selected at random and weighed before and after tenderizing to determine moisture pickup. A group of steaks

* shall consist of 10 steaks; a group of
 * roasts of three roasts. Treated prod-
 * uct must not exceed its untreated
 * weight by more than 3 percent.

* 2. When excess moisture pickup is
 * discovered, segregate and identify
 * product represented by the test; cor-
 * rect the process; and inform the
 * inspector.

* (ii) Inspector. He will:

* 1. Review plant records at least
 * once during each production week and
 * determine accuracy of actions taken for
 * segregated product.

* 2. Periodically monitor plant tests.

* 3. Perform at least two group tests
 * during each production week, compare
 * results with plant findings, and file
 * records in the Government office.

* 4. Take appropriate actions required
 * to assure product compliance.

* (3) Quality Control Procedures.

* Processors desiring to use procedures
 * other than those outlined in (1) and
 * (2) may submit their written proposals
 * through the Inspector in Charge to RD.
 * As appropriate, RD will transmit pro-
 * posals to SDS.

INGREDIENTS

Subpart 18-D

(Regs: M-318; P-Subpart 0)

Only approved and properly labeled
 ingredients shall be used in meat or
 poultry products.

18.19 MEAT-POULTRY ITEMS

(a) Meat

(1) Acceptance. Meat and meat food
 products may enter official plants,
 provided they comply with regulations.

(2) Record. Receiving establishment
 must maintain a record of all received
 product showing that it was from
 federally inspected plants.

(3) Bone. Crushed or ground bone
 is not permitted as ingredient in meat
 or poultry products. However, whole-
 some bones from U.S. inspected and
 passed carcasses may be used in manu-
 facture of soup stock intended as an
 ingredient of meat food product.

Bone crushing may be conducted in
 edible product departments, provided
 it does not create an insanitary
 condition.

(4) Ice-glazed product. Must be
 clean, wholesome, and identified as
 federally inspected and passed. If
 soiled, it may be reconditioned by
 washing with water sprays (see Subpart
 18-N).

(5) Lips. Lips of cattle, calves,
 sheep, and goats are permitted in meat
 food products provided the conical
 papillae are destroyed by finely
 chopping, or by cooking and removing
 the mucosa.

(6) Pork stomachs. They are considered meat byproducts rather than animal casings, even though they are intended for use as containers of meat food products.

(7) Pork jowls; slicing. Large, inverted hair follicles must be removed from pork jowls before they are used in further processing or before shipping.

Pork jowls to be used in fabricated products or in edible rendering shall be completely sliced or deeply scored from the "meat" surface downward in sections about 1 inch apart, and cut surfaces observed for abnormalities.

Pork jowls for use as "Smoked pork jowl Bacon Squares" may be processed without scoring, provided they are closely observed for abnormalities during preparation.

Mechanical slicing or scoring of unfrozen jowls is acceptable, provided (i) all cut surfaces are immediately observed for abnormalities, and (ii) acceptable facilities are available for cleaning and sanitizing contaminated equipment.

(8) Pork skin, rinds, snouts, lips, ears. They shall not be shipped unless they are free from visible hair roots, and are suitable for inclusion in meat food product (soupe, scrapple, head cheese, etc.).

Exception! Freedom from visible hair roots is not required if above byproducts are identified for use in rendering, gelatin manufacture, or popping.

(b) Meat and Poultry

(1) Byproduct. Byproducts must be properly handled and chilled or frozen to prevent unsoundness. Occasionally, they are bulk packed before chilling. In this case, freezing must be followed by further examination to detect possible unsoundness.

Byproducts must be properly drained before packing or before being used as ingredients in food products. Improper draining after washing can carry excess water into packages or manufactured food product.

(2) Gelatin. It may be used for binding and congealing certain meat or poultry products. It should be carefully controlled. When sampling product, show amount of gelatin used on MP Form 22.

Poultry products with more than 3 percent gelatin shall be labeled to include "gelatin added," "with gelatin," or the like. Natural gums and extracts added as jelling agents may be used only in amounts necessary for intended purpose.

(3) Fat. Edible fat from federally inspected plants may be brought into an official plant, if in closed and properly labeled containers, or under Government seal.

When rendered or unrendered poultry fat is received frozen, the block should be cut or broken to insure soundness.

18.20 NONMEAT-NONPOULTRY ITEMS

(a) Identification; Labeling

All materials--curing mixtures, seasonings, spices, tomato puree, cereals, nonfat dry milk, etc.--must be labeled to show name of article, list of ingredients if composed of two or more, and amount or percentage of each restricted ingredient.

Mixtures of spices or other flavoring or seasoning components--spice extractions, oleoresins of spices, essential

certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5.

(4) Inedible (R). Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

(b) Poultry Products

(1) Canned. Only canned poultry products are eligible for export to Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

1. A declaration by the manufacturer stating that all can content was heated to not less than 100° C. during processing. Temperature and time used shall be stated.

2. A certification by the inspector that he is familiar with product process, and does not have reason to doubt manufacturer's declaration. Inspector's part of the certificate shall read:

"I certify that I am familiar with product process (insert name of product)

and I have no reason to doubt manufacturer's declaration."

John Doe
USDA Inspector

(2) Labels. Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and legible characters:

1. Name of country where products are made or produced (Product of USA).

2. True description of product. Where any weight or quantity is declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not tend to contradict or obscure specified particulars by illustration, wording, or size of lettering.

22.21 AUSTRIA

(a) Meat Products

(1) Beef. The following statement will be made either on reverse of regular export certificate or on departmental letterhead: "This is to certify that rinderpest, foot-and-mouth disease, and contagious pleuropneumonia did not exist in the United States during the 12 months preceding slaughter of animals from which these products were derived."

(2) Pork. In addition to the above certification, the following is required for fresh (frozen) pork/byproducts:

"Hog cholera, African swine fever, Teschen disease, and swine vesicular disease have not existed in the State of animals' origin during the 6 months preceding slaughter of the animals from which these products were derived."

For pork meat (not byproducts), add also the following:

"The meat has been stored for at least 30 days at a temperature not above -15° C. (+5° F.) under the control of an official veterinarian." Plant management must identify the origin of all swine from which the meat/byproducts will be derived for export to Austria. The inspector in charge must contact the nearest Veterinary Services office to ascertain the hog cholera status of origin States. The other diseases listed do not exist in the United States. Each pork liver must be branded with the official inspection legend.

- * The export certificate and the
- * additional statements on the reverse
- * must be typed with the same type-
- * writer and signed by the same MPI
- * veterinarian.

(3) Casings. Issue MP Form 415-5.

(b) Poultry Products

- * Issue MP Form 506. The following
- * statement shall be typed in the
- * "remarks" section:
- * "The undersigned certifies that the
- * above designated product came from
- * poultry which originated in flocks in
- * the United States in which within
- * 40 days of slaughter no outbreak of
- * Newcastle disease was officially noted
- * and which were not quarantined because
- * of outbreaks of diseases communicable
- * to poultry."
- * Note: The United States is free of
- * viscerotropic velogenic Newcastle
- * disease.
- * Plant management is required to
- * identify flocks and their origin to
- * the veterinary inspector in charge
- * sufficiently in advance of slaughter
- * to enable him to execute the export
- * certificate.

22.22 BELGIUM

(a) Meat Products

Issue MP Form 412-3 for all shipments. Also issue MP Form 7,

Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.

This certificate states that ante-mortem must be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does ante-mortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying officer that product meets this requirement.

Issue MP Form 412-8 for processed meat food products.

Belgium import regulations apply to all meat, including horsemeat, and all processed and canned products with more than 5 percent meat by weight.

(1) Fresh, frozen. The following fresh or frozen products are eligible for entry:

- a. Beef--bone-in or boneless pieces weighing at least 22 pounds.
- b. Veal, horsemeat--bone-in pieces weighing at least 22 pounds.
- c. Pork--bone-in hams, loins, and bacon from back and breast.
- d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.
- e. Unboned heads of all species.
- f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.

(2) Brands. Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and shoulder. Pork carcasses shall also be branded on ribs.

(3) Labels. Labels must be approved by STS-LP. One label shall be affixed to the container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show (1) kind of meat, (2) official number of processing or producing plant, and (3) country of origin.

(4) Casings. Identify containers with MP Form 415-7. Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." The certificate must bear serial numbers of casing stamps used. Nodular casings shall be described on the certificate as "Nodular (not clear)."

(b) Poultry Products

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate

(3) Certification. Issue MP Form 506, MP Form 81, and MP Form 82. These forms must be signed by an MPI Veterinarian. The name of the ship by which the product is transported should be shown on MP Form 82 and on MP Form 506 (under "remarks").

22.31 GERMANY (EAST GERMANY)

(a) Meat Byproducts

Use MP Form 412-3. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.
2. Animals, from which byproducts were obtained, originate from stock free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.
3. Animals from which byproducts were obtained were examined by a veterinarian, before and after slaughter, and were found healthy.
4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.
5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.
6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.
7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.
8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera. Pork byproducts must be obtained from hogs that (1) originate in States with a

quarantine program for hog cholera, and (2) are free of hog cholera quarantine restrictions when shipped for slaughter.

(b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

22.32 GERMANY (WEST GERMANY)

(a) Meat Products

(1) Plant approval.

(i) Application. Plants interested in exporting meat to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, "Establishment Application for Export of Meat to the Federal Republic of Germany." Outside freezer warehouses storing product for Germany must also be approved. Such establishments must operate under regular Federal inspection or Identification Service.

(ii) Requirements. They are:

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.
2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.
3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.
4. A separate room or area for flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

* (iii) Plant certification. When MPI
 * Form 31 is approved and signed by FO,
 * West German authorities will be noti-
 * fied. The effective date of a plant's
 * eligibility will be upon official publi-
 * cation of the plant's identity in West
 * Germany. This will be transmitted to
 * RD's when received by FO-FP. Plants
 * will be certified according to type of
 * operation (slaughter, cut-up, process-
 * ing). Military shipments need not
 * originate in a certified plant.

(b) Fresh Meat Products

Issue MP Form 410-10 for fresh meats and edible organs.

(1) Pork (R). Besides MP Form 410-10, also issue MP Form 410-12 for pork products. Before issuing this form, the following conditions must be met:

a. Hogs are satisfactorily identified to the inspector as coming from States with a quarantine program for brucellosis and cholera, and do not originate from quarantined brucellosis or cholera herds.

b. Product identity is maintained until packed for export. Porcine infectious encephalomyelitis and foot-and-mouth disease do not exist in USA.

Hog carcasses may be shipped without heads.

Fresh pork tongues are not eligible for shipment.

Fresh pork fatbacks or pork bellies may be shipped in pieces weighing at least 7 pounds. Fatback, with rind removed, must be packed with five pieces to a package.

(2) Beef, Veal. Besides MP Form 410-10, also issue MP Form 410-13 for beef products. Beef products, from animals originating in modified, certified areas, or certified brucellosis-free areas, will qualify under Section III(1)(d) of MP Form 410-13. Establishments should contact Federal and/or State veterinary animal disease control officials for brucellosis certification.

(1) Carcass. Skinned veal carcasses weighing not more than 165 pounds and beef carcasses may be shipped in halves and quarters without heads. Beef and veal carcasses are permitted entry with or without kidneys and kidney fat. If kidneys and kidney fat are attached, the kidneys must be exposed.

(ii) Tongues (R). Fresh beef tongues must be incised by the inspector on the ventral surface from tip to base as further examination for cysticercosis. The incision should be 3-4 inches lengthwise in the muscles on the lower side without heavily damaging tongue's body. Fresh beef tongues must be frozen for at least 6 days at temperatures not higher than -10° C. (+14° F.) before export certification.

(3) Livers (R). Hepatic lymph nodes are to be attached and incised by a number of incisions.

Beef and sheep livers (R). Bile duct will be opened by normal method. In addition, a transverse incision will be made across the omasal impression of liver's visceral surface, sufficiently deep to cut the smaller branches of the bile duct. A second transverse incision will then be made across liver's visceral surface from beside and below the caudate lobe cutting the smaller branches of the bile duct. Figure 22.2 illustrates location and extent of these incisions.

(4) Marking.

(i) Carcass. Quarters and halves of all species must be marked to identify whole carcasses. Carcasses weighing over 130 pounds shall have each half branded on outer side of round, loin, belly, shoulder and rib pleura surface. Those weighing less than 130 pounds shall be branded on each shoulder and outer side of each round.

Hog sides must be marked to identify whole carcasses.

(ii) Livers. All livers shall be marked with a burning brand.

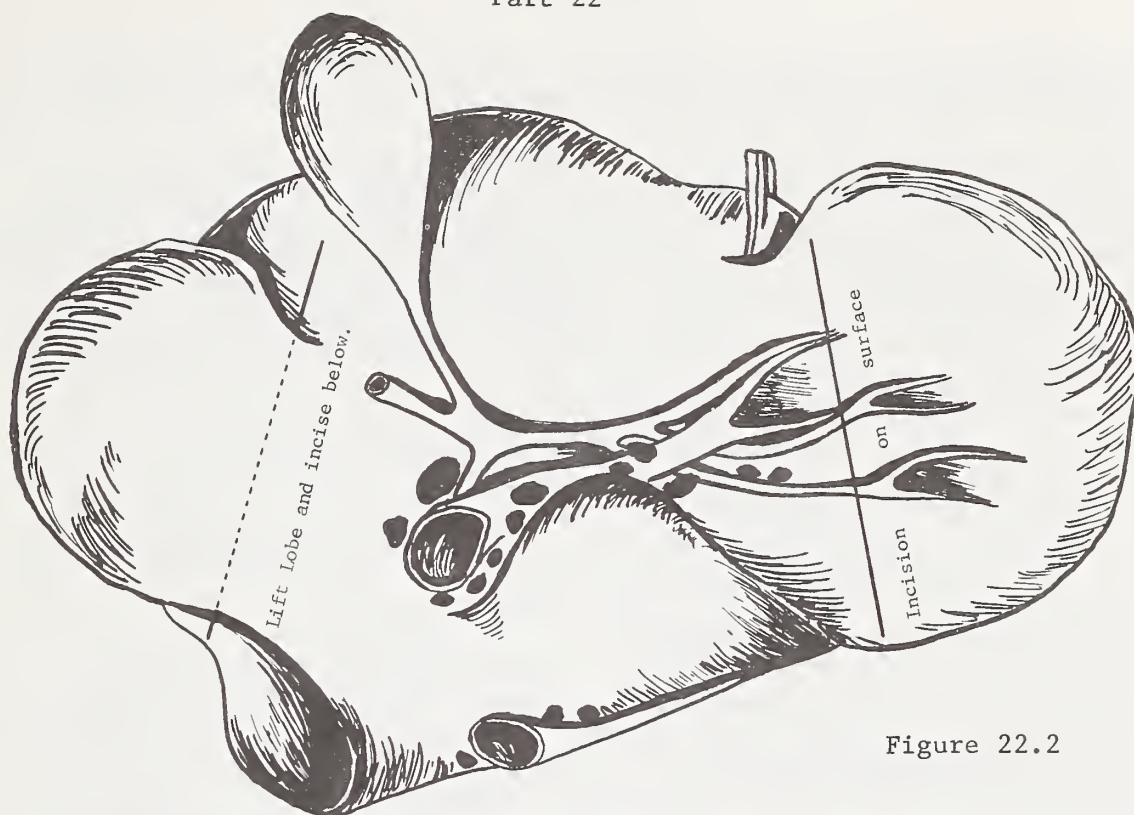


Figure 22.2

(iii) Heads, tongues, hearts, parts.

Heads, tongues, hearts and parts, other than ends of extremities, shall be marked with an ink or burning brand.

- * Organs of cattle less than 3 months
- * old, tongues and hearts of sheep and
- * goats, and hearts of hogs need not be marked.

- * (5) Labeling. Labels applied to products must also bear a mark as described
- * in 22.32(b)(4).

(i) Bulk packages; shipping

containers. Bulk packages and shipping containers of meat, meat food products, and byproducts must have an approved label. Label inspection legend must be so placed to be destroyed on package opening. Thus, labels should be applied on cartons at junction of closed lid flaps, or at junction of top and bottom on telescope cartons. Labels must show:

1. Serial number.
2. Inspection legend with establishment number.
3. Product name.
4. Species of animal from which derived.

5. Net weight.

(ii) Consumer packages. Fresh, frozen meat products in consumer packages must carry day, month, and year of production in that order such as 26-2-73. The label would read: "Hergestellt am _____" (manufactured on). The packages also carry the German statement "Auch bei Kuehlung nur begrenzt haltbar." This means that shelf life is limited even when refrigerated.

(c) Processed Meat Product

Issue MP Form 410-11. German law defines processed meat as having been treated by one of the following methods:

1. Heating to a minimum internal meat temperature of 149° F. (65° C.).
2. Pickling or curing so that meat contains at least 4 percent salt.
3. Rendering of fats.

(1) Net weight. Labels of consumer packages must show weight of meat or meat filling (including sausage) at time of packaging or canning. If

product contains ingredients other than meat, total net weight is also required on the label.

Liquid or concentrated meat soups may have volume stated on label in lieu of total net weight. If meat contains bone or loses weight from further processing after packaging or canning, a statement to this effect is required on the label.

(2) Production date. Consumer package products, capable of storage without refrigeration for at least one year, must carry production year such as "1973." It may be stamped or embossed on the can or package. Coding is not allowed.

Frozen products in consumer packages, dry sausages, and cured cooked meats--ham, frankfurters--must carry month and year of production such as "2-77." The label should read "hergestellt am _____" (manufactured on). Coding is not allowed.

(3) Lard (R). Lard must be prepared without refining. It shall not be older than 8 weeks from time of production to export. Lard may be exported only in the following containers:

a. Wooden boxes holding 25 kilograms (approximately 55 pounds) with one partition forming two 12.5 kilogram parcels. Wooden boxes must be lined with impermeable paper to completely cover the product.

b. Carton holding 10 kilograms (approximately 22 pounds). Carton must be made of impermeable material or be lined with paper as above.

c. Metal drums approximately 180 kilograms capacity (approximately 397 pounds) whose inside walls are of acceptable, noncorrosive material.

(i) Additives, antioxidants. The following may be added to lard in unspecified amounts and without declaration: sodium citrate, ascorbic acid, sodium ascorbate, erythorbic acid, sodium erythorbate, tocopherols with acetic acid and with fat-forming

fatty acids--stearic, oleic, linoleic, linolenic, palmitic and myristic.

(ii) Sampling. Laboratory samples should be submitted for presence of BHT, BHA, and gallates, which are prohibited additives, and for peroxide values not exceeding four. To get a representative shipment picture, sufficient samples should be taken from the final package (drum, box, etc.). For example, if lard is from a single lot or holding tank, sample eight or nine drums, and take one sample from the first lard drawn. Equal parts of four of these single samples (not more than four) can be combined into a composite sample.

(iii) Antioxidant restriction waived. Restriction on antioxidants in lard may be waived, for special purchases intended for Berlin storage purposes when specifically requested by foreign importer. Certificates for shipments containing BHA, BHT, and/or gallates should be modified by a statement indicating presence and amounts of antioxidants.

(4) Shipments to military. Certification. May be made at producing plants by MPI veterinarians for direct shipments to Germany or at various collection points by military veterinary medical officers.

a. Fresh or other than shelf stable canned products, issue:

1. MP Form 412-3, Export Certificate.
2. MP Form 62, "Health Certificate for the Importation of Beef and Pork and of Products Manufactured from such Meat". When the MP 62 is signed by an APHIS veterinary medical officer, the terms "Veterinary Officer" and "Veterinaroff" adjoining the signature line should be deleted. Distribution is the same as for MP 412-3. All four copies should be signed individually.

3. Export stamps - do not issue for military shipments.

b. Containerized shipments - shelf-stable canned meat products.

* 1. Prepare a "3x5" card (typed or
 * printed) bearing the following state-
 * ment:
 * "ALLES FLEISCH UND FLEISCHERZEUGNISSE
 * VON RIND, KALB, SCHWEIN, SCHAF ODER
 * ZIEGE, DIE IN DOSEN ODER LUFTDIGHT
 * VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM
 * CONTAINER ENHALTEN SIND, SIND IN DIESEN
 * DOSEN ODER BEHAELTNISSEN DURCH ERHITZEN
 * AUF MINDESTENS 100 GRAD C HALTBAR
 * GEMACHT WORDEN."

*
 * OFFICIAL SIGNATURE

* The English translation is as follows:

* "All meat and meat products of beef,
 * veal, pork, mutton, or goat in cans or
 * hermetically sealed packages that are
 * in this container, have been preserved
 * in these cans or packages by heat of
 * at least 100° C."

* 2. Place date in upper left corner
 * and container number in upper right
 * corner of card.

* 3. Card must be attached to rear door
 * of container.

* 4. Issue MP 412-3 with same German
 * statement as required in 1 above placed
 * on reverse side. Make normal distribu-
 * tion except that the exporter should be
 * informed that the original is to be
 * placed with other documents, such as
 * the manifest, inside the container.

* 5. Export stamps should not be
 * issued.

* (d) Nonfood Product

* (1) Pancreatic glands. Undenatured
 * beef pancreatic glands shall be accom-
 * panied by MP Form 415-3. Each carton
 * must bear an export stamp and be marked
 * "Beef Pancreatic Glands for Pharma-
 * ceutical Use Only."

* (2) Inedible product. Undenatured
 * lungs and lung lobes, other than those
 * condemned on post-mortem inspection,
 * may be exported from any official estab-
 * lishment to West Germany if properly
 * identified, certified, and consigned to
 * a West German pet food plant. Other

inedible product may be exported to
 West Germany under the same conditions
 if denatured (MR 325.13).

(3) Edible product intended for
 animal food. It does not need to meet
 other German requirements if consigned
 to a West German pet food plant; how-
 ever, it must meet U.S. regulations
 for edible product. Cartons must bear
 inspection legend and be marked "For
 Animal Food - For Export to West
 Germany."

Issue MP Form 415-3 for inedible
 meat/byproducts and MP Form 412-3 for
 edible meat/byproducts, with the
 following additional certification
 typed on USDA-APHIS letterhead and
 attached to the export certificate:

a. Animals from which the product is
 derived were slaughtered at official
 establishment No. _____, where they were
 subject to ante- and post-mortem inspec-
 tion and were found free of contagious
 diseases.

b. Animals referred to in a. origi-
 nated from premises located within a
 radius of 10 kilometers (6.29 miles)
 in which no case of foot-and-mouth
 disease was officially noted within
 30 days before animals' shipment.
 Note: The United States is free from
 foot-and-mouth disease.

c. Animals referred to in a. origi-
 nated in herds in which no hog cholera
 or Teschen's disease has been offi-
 cially noted within 30 days prior to
 shipment of the animals.

Certificates must also indicate "For
 Animal Food" and must be signed by an
 MPI veterinarian.

(e) Storage

Product for export to Germany must
 be stored either in official premises
 or in approved warehouses operating
 under Identification Service.

(f) Poultry Products

They may be exported only from certi-
 fied official plants. However, prod-
 ucts for U.S. military forces may

originate in noncertified plants.

(1) Plant approval. Plant management desiring to establish plant eligibility should submit a completed MP Form 31 through area supervisor to RD, who forwards it to FO-FP for transmittal to the German Government. Shipments cannot be made until establishment's name and number are published in the German "Bundesgesetzblatt." Type of operations--slaughter, processing, cutup--should be identified on MP 31. Upon application receipt, RD will designate and assign a veterinarian to review the plant and determine whether it meets the German requirements, which may be found in the German ordinance, "GVFGI," available at regional offices.

Cold storage plants, where product is stored before shipment to Germany, must submit a completed application (MP Form 526) to RD to be approved. RD will furnish names of such approved storages to FO-FP for transmittal to the German Government.

(2) German Definitions.

(i) Fresh. Includes frozen carcasses, cutup poultry, and giblets.

(ii) Processed. Poultry heat treated * to a minimum internal temperature of 149° F., or cured with a minimum salt content of 4 percent, or cured and smoked with a minimum salt content of 2 percent.

(3) Forms.

(i) Commercial shipments. Use Forms MP 58, MP 70, and MP 506 for fresh poultry, and MP 59, MP 70, and MP 506 for processed poultry.

(ii) Military shipments. Use MP Form 70.

(iii) Exception. MP Form 70 is not required for shipments of poultry * heated to a minimum internal temperature of 149° F.

(iv) MP Form 70. This form can be completed for a flock only after the veterinary inspector in charge determines, from the State Veterinarian in the State of flock's origin or from the appropriate VS regional office, that an outbreak of fowl cholera, fowl pest, or Newcastle disease was not officially noted in that flock within 40 days before slaughter, and that such flock is not currently quarantined for outbreaks of diseases communicable to poultry. Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter so that such determination can be made.

(v) MP Form 59. Under item iv(f), enter "July 24, 1973," in the space following "date" and "IS-73" in the space following the German word "Bundesgestzbl."

(4) Labeling and grade mark.

Product must be marked by grade and labeled according to quality and labeling standards adopted by Germany. Marking must be in German, clearly visible and legible.

All packaged product must be labeled and identified with a grade mark and with a mark in the exact following form:



2. Beef tails and beef tenderloins of any weight. Each piece branded.

3. Pork bellies, ham shoulders, and loins. Each piece branded.

4. Edible organs.

(1) Livers (R).

(i) Beef. Beef livers shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2" and approximately 3/4" deep across the omasal impression of the liver visceral surface cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2" and approximately 3/4" deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

(ii) Sheep. Sheep livers will be inspected as described above, except that cuts should be smaller.

(iii) Pork. Each pork liver must be branded.

(2) Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(3) Trichinae treatment, certification. For product containing pork muscle tissue, one of the following statements must be typed on the MP Form 412-9 below the health certification (Block IV), or on the reverse of MP Form 412-9-1, and signed by an MPI veterinarian:

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15°C. (+4°F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80°C. (176°F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at the exporter's request, be certified with the following statement typed on the MP Form 412-9 or MP Form 412-9-1:

"To be stored at an internal temperature of at least -15°C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

- * (4) Rendered fats; antioxidants. The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (MR-318.7), but may be used for export only (MR-318.8).

Certification. Besides MP Form 412-3 and MP Form 412-10, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____ and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(Signature)

- (5) Meat animals. These animals, *
as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

- (6) Casings. Issue MP Form 413. *

- (b) Inedible Product *

Inedible product is not eligible *
for importation into the Netherlands. *

- (c) Poultry Products *

Each shipment must be accompanied by MP Form 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and statement on MP Form 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel.

Except for sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

22.50-A NEW CALEDONIA**Meat Products**

Issue MP Form 412-3 and MP Form 412-10. The following statement shall be typed on the reverse of MP Form 412-3:

"These products derive from animals which (1) were grown in a region free, for at least 90 days, from rinderpest (bovine pest), foot-and-mouth disease (aptheuse fever), and hog cholera (pork pest); and (2) were inspected and found healthy before and after slaughter. These products have been declared fit for human consumption."

The certificate must be signed by an MPI veterinarian.

(b) Poultry Products

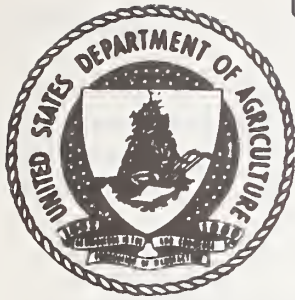
Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP Form 506 is issued by a Federal inspector with the following statement:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to

22.51 NEW ZEALAND**(a) Meat Products**

Casings (R). They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.2 (Form No. 1) and 22.3 (Form No. 2).

A certificate including form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.



UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

FEBRUARY 1977

CHANGE: 77-1/2

MAINTENANCE INSTRUCTIONS

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NOTE: The regulation changes in this month's issuance include those for both January and February.

SOUTHWESTERN REGIONAL OFFICE:

(If you're in Arkansas, Kansas,
Louisiana, Missouri, New Mexico,
Oklahoma, or Texas, please
contact):

Dr. W. H. Irvin, Director
Room 5-F41
1100 Commerce St.
Dallas, TX 75201
Phone: 8/749-3747 FTS
* 214/749-3747 Commercial

Texas - New Mexico Area

Dr. John C. Schweda
First National Life Bldg.
Room 203-A
702 Colorado
Austin, TX 78701
Phone: 8/734-5151 FTS
* 512/734-5151 Commercial

Arkansas - Oklahoma Area

Dr. William D. O'Mara
San Jose Manor Bldg., 2nd Floor
216-1/2 East Emma Avenue
Springdale, AR 72764
Phone: 8/740-0603 FTS
501/751-8412
Commercial

Missouri Area

Dr. Harlan D. Ellis
Room 4, Baptist Bldg.
400 East High Street
Jefferson City, MO 65101
Phone: 8/276-5521 FTS
314/635-0258 Commercial

Kansas Area

Dr. C. C. Hamilton
Room R-2, U.S. Post Office &
Courthouse
5th and Kansas
Topeka, KS 66603
Phone: 8/752-8209 FTS
913/234-8661
Ext. 209 Commercial *

Louisiana Area

Dr. Columbus B. Parsons
Federal Bldg., Room 334
750 Florida Avenue
Baton Rouge, LA 70821
Phone: 8/687-4397 FTS
504/387-0181, ext. 397
Commercial

WESTERN REGIONAL OFFICE:

(If you're in Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, North Dakota, Oregon, South Dakota, Utah, Washington, Wyoming, Samoa, or Guam, please contact):

Dr. L. J. Rafoth, Director
Bldg. 2 C
620 Central Avenue
Alameda, CA 94501
Phone: 8/536-7402 FTS
415/273-7402 Commercial

Montana - Wyoming Area

Dr. Henry C. Hairston
400 North Main Street, Room 303
Butte, MT 59701
Phone: 8/585-2331 FTS
406/792-8413
Commercial

Colorado - Utah Area

Dr. D. W. Anderson
2995 Baseline Road
Suite 105
Boulder, CO 80303
Phone: 8/323-4411 FTS
303/499-1000, Ext. 4411
Commercial

California, Arizona, and Nevada Area

Dr. Wilson S. Horne
83 Scripps Drive
Sacramento, CA 95825
Phone: 8/468-4554 FTS
916/484-4554 Commercial

Hawaii, Idaho, Oregon, Guam,
American Samoa Area

Dr. R. A. Moody
4263 Commercial Street, SE.
Salem, OR 97302
Phone: 8/422-5831 FTS
503/399-5831 Commercial

North Dakota - South Dakota Area

Dr. C. Schilmoeller
Room 211, Federal Bldg.
655 First Avenue, North
Fargo, ND 58102
Phone: 8/783-5641 FTS
701/237-5771, Ext. 641
Commercial

Washington - Alaska Area

Dr. John W. Howder
711 S. Capitol Way, Fifth Floor
P.O. Box 2167
Olympia, WA 98507
Phone: 8/434-9497 FTS
206/753-9497 Commercial

- 317.10 Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.
- 317.11 Labeling, filling of containers, handling of labeled products to be only in compliance with regulations.
- 317.12 Relabeling products; requirements.
- 317.13 Storage and distribution of labels and containers bearing official marks.
- 317.14 Reporting of obsolete labels.
- 317.15 [Reserved]
- 317.16 Labeling and containers of custom prepared products.
- 317.17 Interpretation and statement of labeling policy for cured products.
- 317.18 [Reserved]
- 317.19 Jar closures requirements.

PART 318-ENTRY INTO OFFICIAL ESTABLISHMENTS: REINSPECTION AND PREPARATION OF PRODUCTS

Sec.

- 318.1 Products and other articles entering official establishments.
- 318.2 Reinspection, retention, and disposal of meat and poultry products at official establishments.
- 318.3 Designation of places of receipt of products and other articles for reinspection.
- 318.4 Preparation of products to be officially supervised; responsibilities of official establishments.
- 318.5 Requirements concerning procedures.
- 318.6 Requirements concerning ingredients and other articles used in preparation of products.
- 318.7 Approval of substances for use in the preparation of products.
- 318.8 Preservatives and other substances permitted in product for export only; handling; such product not to be used for domestic food purposes.
- 318.9 Samples of products, water, dyes, chemicals, etc., to be taken for examination.
- 318.10 Prescribed treatment of pork and products containing pork to destroy trichinae.
- 318.11 Canning with heat processing and hermetically sealed containers; cleaning containers; closure; code marking; heat processing; incubation.
- 318.12 Manufacture of dog food or similar uninspected article at official establishments.
- 318.13 Mixtures containing product but not amenable to the Act.
- 319.14 Adulteration of product by polluted water, etc.; procedure for handling.
- 318.15 Tagging chemicals, preservatives, cereals, spices, etc., "U.S. retained."
- 318.16 Pesticide chemicals and other residues in products.

PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

Subpart A--General

Sec.

- 319.1 Labeling and preparation of standardized products.

Subpart B--Raw Meat Products

- 319.15 Miscellaneous beef products.
- 319.29 Miscellaneous pork products.

Subpart C--Cooked Meats

- 319.80 Barbecued meats.
- 319.81 Roast beef parboiled and steam roasted.

Subpart D--Cured Meats, Unsmoked and Smoked

- 319.100 Corned beef.
- 319.101 Corned beef brisket.
- 319.102 Corned beef round and other corned beef cuts.
- 319.103 Cured beef tongue.
- 319.104 Cured pork products, unsmoked or smoked.
- 319.105 Chopped ham.
- * 319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country *
* Pork Shoulder," "Country Style Pork Shoulder," and "Dry *
* Cured Pork Shoulder." *

Subpart E--Sausage Generally: Fresh Sausage

- 319.140 Sausage.
- 319.141 Fresh Pork sausage.
- 319.142 Fresh Beef sausage.
- 319.143 Breakfast sausage.
- 319.144 Whole hog sausage.
- * 319.145 Italian sausage products. *

Subpart F--Uncooked, Smoked Sausage

- 319.160 Smoked pork sausage.

Subpart G--Cooked Sausage

- 319.180 Frankfurter, wiener, vienna, bologna, garlic bologna, knockwurst,
and similar products.
- 319.181 Cheesefurters and similar products.
- 319.182 Liver sausage and braunschweiger.

Subpart H--[Reserved]

Subpart I--Semi-Dry Fermented Sausage
[Reserved]

Subpart J--Dry Fermented Sausage
[Reserved]

Subpart K--Luncheon Meat, Loaves and Jellied Products

- 319.260 Luncheon meat.
- 319.261 Meat loaf.

and "irish" as applied to stews and the term "boston" as applied to pork shoulder butts need not be accompanied with the word "style," "type," or "brand," or a statement identifying the locality in which the product is prepared.

(2) Such terms as "farm" or "country" shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country: Provided, That, if the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used: Provided further, That the term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared: And Provided further, That the provisions of this subparagraph shall *
* not apply to products prepared in accordance with § 319.106 of this subchapter. * Sausage containing cereal shall not be labeled "farm style" or "country style," and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."

(3) The requirement that the label shall contain the name and place of business of the manufacturer, packer, or distributor shall not relieve any establishment from the requirement that its label shall not be misleading in any particular.

(4) The term "spring lamb" or "genuine spring lamb" is applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October.

(5) (i) Coverings shall not be of such color, design, or kind as to be misleading with respect to color, quality, or kind of product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or fresh (uncooked) meat and meat food products shall not bear lines or other designs of red or other color which give a false impression of leanness of the product. Transparent or semitransparent wrappers, casings, or coverings for use in packaging cured, cured and smoked, or cured and cooked sausage products, and sliced ready-to-eat meat food products may be color tinted or bear red designs on 50 percent of such wrapper or covering: Provided, That the transparent or semitransparent portion of the principal display panel is free of color tinting and red designs: And Provided further, That the principal display panel provides at least 20 percent unobstructed clear space, consolidated in one area so that the true nature and color of the product is visible to the consumer.

(ii) Packages for sliced bacon that have a transparent opening shall be designed to expose, for viewing, the cut surface of a representative slice. Packages for sliced bacon which meet the following specifications will be accepted as meeting the requirements of this subparagraph provided the enclosed bacon is positioned so that the cut surface of the representative slice can be visually examined:

(a) For shingle-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice, and this window shall be at least 1 1/2 inches wide. The transparent window shall be located not more than five-eighths inch from the top or bottom edge of a 1-pound or smaller package and not more than three-fourths inch from either the top or bottom edge of a package larger than 1 pound.

(b) For stack-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice and be at least 1 1/2 inches wide.

(6) The word "fresh" shall not be used on labels to designate product which contains any sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or which has been salted for preservation.

(7) No ingredient shall be designated on the label as a spice, flavoring, or coloring unless it is a spice, flavoring, or coloring, as the case may be, except that spice may be considered to be flavoring as provided in § 317.2

(f)(1)(i). An ingredient that is both a spice and a coloring, or both a flavoring and a coloring, shall be designated as "spice and coloring," or "flavoring and coloring," as the case may be, unless such ingredient is designated by its specific name.

(8) As used on labels of product, the term "gelatin" shall mean (i) the jelly prepared in official establishments by cooking pork skins, tendons, or connective tissue from inspected and passed product, and (ii) dry commercial gelatin or the jelly resulting from its use.

§ 319.103 Cured beef tongue.

In preparing "Cured Beef Tongue," the application of curing solution to the fresh beef tongue shall not result in an increase in the weight of the cured beef tongue of more than 10 percent over the weight of the fresh uncured beef tongue.

§ 319.104 Cured pork products, unsmoked and smoked.

(a) Cured, unsmoked products. Cured, unsmoked, "Boneless Pork Shoulder," "Boneless Pork Shoulder Butts," or pieces of pork loin in casings or similar containers of consumer size, shall not contain more than 10 percent added substances as a result of the curing process.

(b) Smoked products. The weight of any smoked products such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," or similar products, except such products prepared for canning, shall not exceed the weight of the fresh uncured article.

(c) Other cooked, cured products. The preparation of any cooked, cured products, such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," and "Pork Loin," or similar products, either by moist or dry heat (except such products prepared for canning), shall not result in the finished cooked product weighing more than the fresh uncured article.

(d) Cured, water added products. Products resembling standardized ham and other pork products of the kinds provided for in paragraph (b) or (c) of this section, which do not conform to such provisions because they contain added water not in excess of 10 percent of the weight of the fresh, uncured products, shall bear on their labels the term "Water Added," as a part of the product name, in prominent lettering not less than three-eighths inch in height, and if not placed in a consumer-size package labeled in accordance with this part and Part 317 of this subchapter, shall be marked with the term "Water Added" the full length of the product. However, the Administrator may approve smaller lettering for labels of small packages, such as 4-ounce packages, when he finds that the size and style of the lettering in connection with the product name are such as to insure the prominence of the required terms. The qualifying phrase "Up to 10 percent" or equivalent phrase may be used in labeling such products in connection with the term "Water Added" at the option of the operator of the establishment, provided the qualifying phrase does not detract from the prominence of the term "Water Added."

(e) Canned products. The preparation of any canned products such as "Ham," "Pork Shoulder Picnic," or similar products, shall not result in an increase in weight of more than 8 percent over the weight of the fresh uncured article.

(f) Pressed ham, spiced ham, and similar products. "Pressed Ham," "Pressed Ham with Natural Juices," "Spiced Ham," and similar products may contain finely chopped ham shank meat to the extent of 25 percent over that normally present in the boneless ham. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham, exclusive of the bone and fat removed in the boning operation, plus the weight of the curing ingredients and 3 percent moisture.

§ 319.105 Chopped ham.

(a) "Chopped Ham" is the semisolid meat food product, in the form of a compact mass with a limited amount of cooked out juices, which is prepared with ham, curing agents, seasonings, and any of the optional ingredients listed in paragraph (b) of this section, in accordance with the provisions of subparagraphs (1), (2), and (3) of this paragraph.

(1) Fresh ham, cured ham, or smoked ham, or a mixture of two or more of such meat components may be used. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham and fresh uncured ham shank meat if any is used, exclusive of the bones and fat removed in the boning operations, plus the weight of the curing ingredients and 3 percent moisture.

(2) The curing agents that may be used, singly or in combination, are salt, sodium nitrate, sodium nitrite, potassium nitrate, and potassium nitrite. When sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite is used, singly or in combination, the amount thereof shall not exceed that permitted in § 318.7(b)(4) of this subchapter.

(3) The seasonings that may be used, singly or in combination, are salt, sugar (sucrose or dextrose), spice, and flavoring, including essential oils, oleoresins and other spice extractives.

(b) Chopped ham may contain one or more of the following optional ingredients:

(1) Finely chopped ham shank meat (fresh, cured, or smoked, or a combination thereof) to the extent of not more than 25 percent over that normally present in the boneless ham;

(2) Water, for the purpose of dissolving the curing agents, and not in excess of the amount permitted in paragraph (a)(1) of this section;

(3) Monosodium glutamate;

(4) Hydrolyzed plant protein;

(5) Corn syrup solids, corn syrup and glucose syrup, singly or in combination, in an amount not to exceed 2 percent (calculated on a dry basis) of all the ingredients used in preparing the chopped ham;

(6) Disodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, sodium pyrophosphate, and sodium acid pyrophosphate, singly or in combination, in an amount not to exceed that permitted in § 318.7(b)(4) of this subchapter;

(7) Ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate in an amount not to exceed that permitted in § 318.7(c)(4) of this subchapter;

(8) Dehydrated onions or onion powder;

(9) Dehydrated garlic or garlic powder.

* § 319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country Pork *
* Shoulder," "Country Style Pork Shoulder," and "Dry Cured Pork Shoulder." *

* (a) "Country Ham," "Country Style Ham," or "Dry Cured Ham," and "Country *
* Pork Shoulder," "Country Style Pork Shoulder," or "Dry Cured Pork Shoulder," *
* are the uncooked, cured, dried, smoked or unsmoked meat food products made *
* respectively from a single piece of meat conforming to the definition of "ham," *
* as specified in § 317.8(b)(13) of this subchapter, or from a single piece of *
* meat from a pork shoulder. They are prepared in accordance with paragraph (c) *
* of this section by the dry application of salt (NaCl), or by the dry applica- *
* tion of salt (NaCl) and one or more of the optional ingredients as specified in *

* paragraph (d) of this section. They may not be injected with curing solutions *
 * nor placed in curing solutions. *

* (b) The product must be treated for the destruction of possible live *
 * trichinae in accordance with such methods as may be approved by the Adminis- *
 * trator upon request in specific instances and none of the provisions of this *
 * standard can be interpreted as discharging trichinae treatment requirements. *

* (c)(1) The entire exterior of the ham or pork shoulder shall be coated by *
 * the dry application of salt or by the dry application of salt combined with *
 * other ingredients as permitted in paragraph (d) of this section. *

* (2) Additional salt, or salt mixed with other permitted ingredients, may *
 * be reapplied to the product as necessary to insure complete penetration. *

* (3) When sodium or potassium nitrate, or sodium or potassium nitrite, or *
 * a combination thereof, is used, the application of salt shall be in sufficient *
 * quantity to insure that the finished product has an internal salt content of at *
 * least 4 percent. *

* (4) When no sodium nitrate, potassium nitrate, sodium nitrite, potassium *
 * nitrite or a combination thereof is used, the application of salt shall be in *
 * sufficient quantity to insure that the finished product has a brine concentra- *
 * tion of not less than 10 percent or a water activity of not more than 0.92. *

* (5) For hams or pork shoulders labeled "country" or "country style," the *
 * combined period for curing and salt equalization shall not be less than 45 days *
 * for hams, and shall not be less than 25 days for pork shoulders; the total time *
 * for curing, salt equalization, and drying shall not be less than 70 days for *
 * hams, and shall not be less than 50 days for pork shoulders. During the drying *
 * and smoking period, the internal temperature of the product must not exceed *
 * 95° F., provided that such temperature requirement shall not apply to product *
 * dried or smoked under natural climatic conditions. *

* (6) For hams or pork shoulders labeled "dry cured," the combined period *
 * for curing and salt equalization shall not be less than 45 days for hams, and *
 * shall not be less than 25 days for pork shoulders; and the total time for cur- *
 * ing, salt equalization, and drying shall not be less than 55 days for hams and *
 * shall not be less than 40 days for pork shoulders. *

* (7) The weight of the finished hams and pork shoulders covered in this *
 * section shall be at least 18 percent less than the fresh uncured weight of the *
 * article. *

* (d) The optional ingredients for products covered in this section are: *

* (1) Nutritive sweeteners, spices, seasonings and flavorings. *

* (2) Sodium or potassium nitrate and sodium or potassium nitrite if used *
 * as prescribed in this section and in accordance with § 318.7(c)(4) of this *
 * subchapter. *

* NOTE: The provisions in § 319.106 become effective on July 1, 1978. *

Subpart E-Sausage Generally: Fresh Sausage

§ 319.140 Sausage.

Except as otherwise provided in this section, or under the Poultry Products Inspection Act with respect to products consisting partly of poultry, sausage is the coarse or finely comminuted meat food product prepared from one or more kinds of meat or meat and meat byproducts, containing various amounts of water as provided for elsewhere in this part, and usually seasoned with condimented proportions of condimental substances, and frequently cured.

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Certain sausage as provided for elsewhere in this part may contain binders and extenders; e.g., cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced skim milk or dried milk. The finished product shall contain no more than 3.5 percent of these additives individually or collectively. Two percent of isolated soy protein shall be deemed equivalent to 3 1/2 percent of any one or more of these binders. Sausage may not contain phosphates except that uncooked pork from cuts cured with phosphates listed in § 318.7(c)(4) of this subchapter may be used in cooked sausage. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of sausage which is not cooked in an amount not to exceed 3 percent of the total ingredients in the formula. Cooked sausages such as Polish sausage, cotto salami, braunschweiger, liver sausage, and similar cooked sausage products may contain no more than 10 percent of added water in the finished product.

§ 319.141 Fresh pork sausage.

"Fresh Pork Sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.142 Fresh beef sausage.

"Fresh beef sausage" is sausage prepared with fresh beef or frozen beef, or both, not including beef byproducts, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. The finished product shall not contain more than 30 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.143 Breakfast sausage.

"Breakfast Sausage" is sausage prepared with fresh and/or frozen meat, or meat and meat byproducts and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of products which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used. Extenders or binders as listed in Part 318 of this subchapter may be used to the extent of 3 1/2 percent of the finished sausage as permitted in § 319.140.

§ 319.144 Whole hog sausage.

"Whole Hog Sausage" is sausage prepared with fresh and/or frozen meat from swine in such proportions as are normal to a single animal and may be seasoned with condimental substances as permitted in Part 318 of this subchapter.

It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.145 Italian sausage products.

(a) Italian sausage products are uncured, unsmoked sausages containing at least 85 percent meat, or combination of meat and fat, with the total fat content constituting not more than 35 percent of the finished product. Such products shall be prepared in accordance with the provisions of paragraphs (a) (1), (2) or (3) of this section, and shall contain salt, pepper, and either fennel or anise, or a combination of fennel and anise. Such products may contain any or all of the optional ingredients listed in paragraph (b) of this section.

(1) "Italian Sausage" shall be prepared with fresh or frozen pork, or pork and pork fat.

(2) "Italian Sausage with Beef," "Italian Sausage with Veal," or "Italian Sausage with Beef and Veal" shall be prepared so that fresh or frozen pork constitutes the major portion of the meat content requirement of this paragraph. When pork muscle tissue is combined with beef or veal, or both, in the preparation of bulk-packed products, or patties, it shall be treated for the destruction of possible live trichinae in accordance with § 318.10 of this subchapter.

(3) "Italian Beef Sausage" or "Kosher Italian Beef Sausage" shall be prepared with fresh or frozen beef or beef and beef fat. "Italian Veal Sausage" or "Kosher Italian Veal Sausage" shall be prepared with fresh or frozen veal or veal and veal fat.

(b) Optional ingredients permitted in Italian sausage products include:

(1) Spices (including paprika) and flavorings.

(2) Water or ice to facilitate chopping or mixing, but not to exceed 3 percent of the total weight of all ingredients including the water.

(3) Red or green peppers, or both.

(4) Dehydrated or fresh onions, garlic, and parsley.

(5) Sugar, dextrose, corn syrup, corn syrup solids, and glucose syrup.

(6) Monosodium glutamate and antioxidants in accordance with the chart of substances in § 318.7(c)(4) of this subchapter.

(c) If Italian sausage products are cooked, determination of compliance with the provisions of paragraphs (a) and (b) of this section shall be based on the uncooked product.

* * * * *

Subpart F-Uncooked, Smoked Sausage

§ 319.160 Smoked pork sausage.

"Smoked Pork Sausage" is pork sausage that is smoked with hardwood or other approved nonresinous materials. It may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent

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